

CHOBANI[®]

| FOODSERVICE |



K-12 Recipe Concepts

Chef Tim Reardon

Welcome to the Chobani Kitchen

Let me be the first to welcome you to the Chobani Kitchen. As the Chobani Foodservice Executive Chef, I take great pride in preparing healthy and flavorful recipes for each of our foodservice market segments.

The K-12 segment is especially important to all of us here at Chobani as we take on the important task of creating healthier school menus to reduce childhood obesity. I am pleased to present the following menu concepts for K-12 foodservice.

These recipes have your operation in mind and are intended for school menu application. Please let me know if you should have any questions regarding the process or preparation and most of all, enjoy!

Best,

Chef Tim Reardon



Recipe Title: *French Toast Sticks with Apple Maple Chobani Yogurt Sauce*

Recipe Category: Breakfast Entree

Recipe # CHO2

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
"Texas Toast" enriched white bread, 1/2" thick. (1 1/2 oz. slices)	3 lb. 5 oz	35 slices	6 lb. 10 oz	70 slices	1. Cut each slice of bread into 3 even strips. Arrange 35 of these strips of bread in each steamtable pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans.
Frozen whole eggs, thawed OR Fresh large eggs	2 lb 15 oz	1 qt 1 1/2 cups OR 27 each	5 lb 14 oz	2 qt 3 1/8 OR 53 each	2. Combine the eggs, milk, yogurt, sugar, salt, vanilla, cinnamon and nutmeg in a mixing bowl. Mix with paddle attachment for 5 minutes on medium speed, until ingredients are well blended.
Lowfat 1% milk		3 cups		6 cups	3. Pour 1 qt 1 cup of egg mixture over each pan of bread strips.
Chobani Greek yogurt		3 cups		6 cups	4. Cover pans with plastic wrap and chill for 4-24 hours.
Sugar	10 oz	1 1/4 cups	1 lb 4 oz	2 1/2 cups	
Salt		1 1/2 tsp		1 Tbsp	Bake: Conventional oven: 425° F for 35 minutes Convection oven: 375° F for 20 minutes CCP: Heat to 145° F for 3 minutes.
Vanilla		1 Tbsp 1 tsp		2 Tbsp 2 tsp	7. CCP: Hold for hot service at 135° F or higher. Portion 2 strips.
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Nutmeg		1 tsp		2 tsp	

Recipe Title: *French Toast Sticks with Apple Maple Chobani Yogurt Sauce*

Recipe Category: Breakfast Entree

Recipe # CHO2

Serving Size:	Yield:	Volume:
1/4 cup	50 Servings:	50 Servings:
	2 12" x 20" x 2 1/2" steam table pans	3 quarts 2 1/4 cups
	100 Servings:	100 Servings:
	2 12" x 20" x 2 1/2" steam table pans	9 quarts

Nutrition Facts

Serving Size (92g)

Servings Per Container

Amount Per Serving

Calories 160 **Calories from Fat** 45

% Daily Value*

Total Fat 4.5g **7%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 100mg **33%**

Sodium 200mg **8%**

Total Carbohydrate 14g **5%**

Dietary Fiber 1g **4%**

Sugars 8g

Protein 7g

Vitamin A 4% • Vitamin C 0%

Calcium 6% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Recipe Title: *Apple Maple Chobani Yogurt Sauce*

Recipe Category: Breakfast Sauce/ Dip

Recipe #CHO3

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Red apples (fuji, gala, or macintosh), peeled, sliced	4#	18 each	8#	36 each	1. Combine apples and sugar. Cook over medium heat until apples turn golden brown.
Sugar	8 oz	1 cup	16 oz	2 cups	
Maple syrup	8 oz	1 cup	16 oz	2 cups	2. Puree apples in a food processor with maple syrup and cinnamon
Cinnamon		1Tbsp 1 tsp		2 Tbsp 2 tsp	
Chobani Greek yogurt	64 oz	2 quart	128 oz	4 quarts	3. Combine apple puree with yogurt.
					4. Serve with French Toast Sticks. 1 ½ oz portion size.
Notes: Serve with French Toast Sticks					
Serving Size:	Yield:		Volume:		
1 ½ oz.	50 Servings:		50 Servings:		
	7#		3 ½ quarts		
	100 Servings:		100 Servings:		
	14#		7 quarts		

Apple Maple Chobani Yogurt Sauce

Nutrition Facts	
Serving Size (82g)	
Servings Per Container	
Amount Per Serving	
Calories 70	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Sugars 12g	
Protein 4g	
Vitamin A 0%	• Vitamin C 2%
Calcium 6%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Recipe Title: *Roasted Red Pepper, Spinach and Cheddar Cheese Frittata*

Recipe Category: Breakfast Entree

Recipe # CHO1

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Frozen whole, thawed eggs OR Fresh large eggs	5 lb. 9 oz.	2 qts. 2 ½ cups OR 50 each	11 lb. 2 oz.	1 gal. 1 ¼ quarts OR 100 each	1. Beat eggs thoroughly.
Instant non-fat dry milk, reconstituted OR Skim milk	16 oz	2 cups	32 oz.	1 quart	2. Add salt, milk and yogurt. Mix well until blended.
Chobani Greek yogurt, 0% fat	16 oz.	2 cups	32 oz.	1 quart	3. Pour 3 lb. 12 oz. (1 qt 3 ¼ cups) egg mixture into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Salt		1 ½ tsp		1 Tbsp	
Roasted red peppers, canned		4 cups		8 cups	4. Add 2 cups of roasted red peppers and 2 cups of spinach to each pan. Stir to mix into eggs.
Spinach, frozen, chopped, thawed		4 cups		8 cups	5. Bake: Conventional oven: 350° F for for 20 minutes. Stir once after 10 minutes and top each pan with 1 ¾ cups cheese. Bake for 15 additional minutes. Convection oven: 325° F for 20 minutes. Stir once after 8 minutes and top with 1 ¾ cups cheese.
Reduced fat cheddar cheese	14 oz.	3 ½ cups	28 oz.	7 cups	6. Hold at 135°F or higher. Portion with No. 16 scoop (1/4 cup)
Serving Size:	Yield:	Volume:			
¼ cup	50 Servings:	50 Servings:			
	2 12" x 20" x 2 ½" steam table pans	3 quarts 2 ¼ cups			
	100 Servings:	100 Servings:			
	2 12" x 20" x 2 ½" steam table pans	9 quarts			

Roasted Red Pepper, Spinnach and Cheddar Cheese Frittata

Nutrition Facts			
Serving Size (115g)			
Servings Per Container			
Amount Per Serving			
Calories 130		Calories from Fat 60	
		% Daily Value*	
Total Fat 6g		9%	
Saturated Fat 2.5g		13%	
Trans Fat 0g			
Cholesterol 190mg		63%	
Sodium 410mg		17%	
Total Carbohydrate 5g		2%	
Dietary Fiber 0g		0%	
Sugars 1g			
Protein 11g			
Vitamin A 25%		• Vitamin C 2%	
Calcium 15%		• Iron 6%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Recipe Title: *Chobani Hummus*

Recipe Category: Snack; Dip; Sauce

Recipe #CHO6

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Canned garbanzo beans or chickpeas, drained	8 lb 8 oz	5 qt 1 cup (2 No. 10 cans)	17 lb	2 gal 2 1/2 qt (4 No. 10 cans)	1. Combine all ingredients in a food processor and puree to a smooth consistency.
Frozen lemon juice concentrate, reconstituted	3 cups			1 qt 2 cups	
Tahini	1 1/2 lb	2 1/2 cups	3lb	1 qt 1 cup	
Garlic cloves, peeled	5 oz	1 cup 1 Tbsp	10 oz	2 cups 2 Tbsp	
Chobani Greek yogurt, 0%	2 cups		4 cups		
Water	1 1/4 cup		2 1/2 cups		
Ground black or white pepper	1 Tbsp		2 Tbsp		
Cumin, ground	1 Tbsp		2 Tbsp		2. Spread 5 lb 1/2 oz (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					3. CCP: Chill to 41° F or lower within 4 hours. Cover. Refrigerate until service.
					4. Portion with No. 8 scoop (1/2 cup).
Serving Size:	Yield:	Volume:			
1/2 cup (4 oz)	50 Servings:	50 Servings:			
	13 lb 9 oz	1 gallon 2 1/4 quarts			
	100 Servings:	100 Servings:			
	about 27 lb 2 oz	3 gallons 2 cups			

Nutrition Facts			
Serving Size (117g)			
Servings Per Container			
Amount Per Serving			
Calories 160		Calories from Fat 70	
		% Daily Value*	
Total Fat 8g		12%	
Saturated Fat 1g		5%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 180mg		8%	
Total Carbohydrate 16g		5%	
Dietary Fiber 3g		12%	
Sugars 2g			
Protein 7g			
Vitamin A 0%		• Vitamin C 10%	
Calcium 4%		• Iron 8%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Recipe Title: *Ginger Carrot Soup*

Recipe Category: Soup

Recipe #CHO4

50 Servings			100 Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Canola or Olive oil		2 Tbsp		¼ cup	1. Combine oil, onion and ginger and cook over low heat until onions are tender.
Onion, medium chopped	14 oz	5 cups	1#, 12oz.	10 cups	
Ginger, chopped		¼ cup		½ cup	
Garlic Powder		4 tsp		2 ½ Tbsp	2. Add garlic powder, carrots, chicken stock, bay leaf (if using), salt and pepper. Simmer for 1 hour.
Carrots, peeled, sliced	6#	6 quarts	12#	6 quarts	
Chicken stock, low sodium		2 Gallons, 1 quart		4 Gallons, 2 quarts	
Bay leaf (optional)		2 each		4 each	3. Use an immersion blender to puree the soup.
Chobani Greek Yogurt, 0% fat		5 ½ cups		11 cups	4. Combine Chobani yogurt and cornstarch.
Cornstarch		5 ½ Tbsp		11 Tbsp	
Salt		1 Tbsp		2 Tbsp	5. Finish soup by adding Chobani/ cornstarch mixture to carrot soup and bringing to a slight simmer. Remove from heat and transfer to 6" deep ½ hotel pans. Place in steam table and serve using 8 oz ladle.
Pepper		1 tsp		2 tsp	
					6. Hold at 135° degrees or higher
Serving Size:	Yield:	Volume:			
1 cup (8 oz)	50 Servings:	50 Servings:			
	25#	3 gallons, 3 cups			
	100 Servings:	100 Servings:			
	50#	6 gallons, 1 ½ quarts			

Ginger Carrot Soup

Nutrition Facts			
Serving Size (264g)			
Servings Per Container			
Amount Per Serving			
Calories 60		Calories from Fat 5	
		% Daily Value*	
Total Fat 0.5g		1%	
Saturated Fat 0g		0%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 220mg		9%	
Total Carbohydrate 9g		3%	
Dietary Fiber 2g		8%	
Sugars 4g			
Protein 5g			
Vitamin A 180% • Vitamin C 6%			
Calcium 4% • Iron 2%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Recipe Title: Chobani Honey Mustard Dressing (or Sauce)

Recipe Category

Recipe #CHO5

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Yellow mustard		1 1/2 cups		2 cups	1. Combine mustard, honey, vinegar, yogurt, salt and pepper in a mixing bowl and mix well. 2. Gradually add olive oil while whisking. 3. Reserve cold until ready to use. 4. Serving size 1 oz.
Honey		3/4 cups		1 cup	
Olive oil		1 1/4 cups		2 cups	
Cider vinegar		1/4 cup		1/2 cup	
Chobani Greek yogurt		2 3/4 cups		5 cups	
Salt		1 tsp		2 tsp	
Pepper		1 tsp		2 tsp	
Serving Size:	Yield:	Volume:			
1 oz.	50 Servings:	50 Servings:			
	50 oz	1 qt 2 1/4 cups			
	100 Servings:	100 Servings:			
	100 oz	3 qt 1/2 cups			

Nutrition Facts

Serving Size (27g)
Servings Per Container

Amount Per Serving

Calories 70	Calories from Fat 50
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% Daily Value*

Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 1g	

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Recipe Title: *Chobani Cheddar Cornbread*

Recipe Category

Recipe #CHO8

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb	3 3/4 cups	2 lb	1 qt 3 1/2 cups	1. Blend flour, cornmeal or corn grits, sugar, baking powder, and salt in mixer for 1 minute on low speed.
Cornmeal	1 lb	3 3/4 cups	2 lb	1 qt 3 1/2 cups	
Sugar	5 1/4 oz	3/4 cup	10 1/2 oz	1 1/2 cups	
Baking powder	1 oz	2 Tbsp 2 tsp	2 oz	1/3 cup	
Salt		1 1/4 tsp		2 1/2 tsp	
Frozen whole eggs, thawed OR Fresh large eggs	5 1/4 oz OR 3 each	2/3 cup	10 1/2 oz	1 1/4 cups OR 6 each	2. Mix eggs, yogurt, milk, oil and cheese (optional). Add to dry ingredients and blend for 30 seconds on low speed. Beat until dry ingredients are moistened for 2-3 minutes on medium speed. DO NOT OVERMIX. Batter will be lumpy.
Chobani Greek yogurt		1 1/2 cups		3 cups	
Instant nonfat dry milk, reconstituted		2 1/4 cups		1 qt 1/2 cups	3. Pour 4 lb 14 oz (2 qt 2 cups) batter into each half-sheet pan (18" x 13" x 1") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Vegetable oil		1/4 cup		1/2 cup	
Reduced fat Cheddar cheese,		3/4 cup 2 Tbsp		1 3/4 cups 2 Tbsp	5. Cut each half-sheet pan 5 x 10 (50 pieces per pan).

Recipe Title: Chobani Cheddar Cornbread

Recipe Category

Recipe #CHO8

shredded (optional)

- Notes:
- Serve with Chobani White Turkey Chili
 - 1 piece provides 1 serving of grains/breads.

Serving Size :	Yield:	Volume:
1, 2" square piece (1.5 oz)	50 Servings:	50 Servings:
	4 lb 4 oz (batter)	2 qts 2 cups (batter)
	1 half sheet pan	
	100 Servings:	100 Servings:
	9 lb 12 oz (batter)	1 gallon 1 quart (batter) 100 pieces
	2 half-sheet pans	

Nutrition Facts

Serving Size (46g)			
Servings Per Container			
Amount Per Serving			
Calories	110	Calories from Fat	20
% Daily Value*			
Total Fat	2g		3%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium	140mg		6%
Total Carbohydrate	18g		6%
Dietary Fiber	1g		4%
Sugars	4g		
Protein	4g		
Vitamin A	2%	Vitamin C	0%
Calcium	6%	Iron	4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
Calories:		2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Recipe Title: *Chobani White Turkey Corn Chili with Black Beans*

Recipe Category: Lunch Entree

Recipe #CH07

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground Turkey 95% lean	7 lb		14 lb		1. Brown ground turkey. Drain. Continue immediately.
Fresh onions, chopped	14 oz	2 1/3 cups	1 lb 12 oz	1 qt 2/3 cups	2. Add onions, granulated garlic, green pepper (optional), pepper, chili powder, onion powder, and ground cumin. Cook for 5 minutes.
Granulated garlic		1 Tbsp 1 1/2 tsp		3 Tbsp	
*Fresh green pepper, chopped (optional)	8 oz	1 1/2 cups 2 Tbsp	1 lb	3 1/4 cups	3. Stir in corn and chicken stock; mix well. Bring to boil. Reduce heat. Cover. Simmer slowly, stirring occasionally, about 40 minutes.
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	4. Add black beans and return to a simmer.
Chili powder		3 Tbsp		4 cup 2 Tbsp	4. Combine yogurt and cornstarch and mix well. Add this mixture to chili while stirring. Return to a simmer for 2 minutes and remove from heat. CCP: Heat to 155 F or higher for 15 seconds.
Onion powder		1 Tbsp		2 Tbsp	5. Pour into serving pans.
Ground cumin		1/4 cup		1/2 cup	
Canned corn	3 lb 3 oz	1 qt 2 1/4 cups (1/2 No. 10 can)	6 lb 6 oz	3 qt 1/2 cup (1 No. 10 can)	6. CCP: Hold for hot service at 135° F or higher.
Chicken stock, low sodium		2 qt 1 cup		1 gal 2 cups	

Recipe Title: Chobani White Turkey Corn Chili with Black Beans

Recipe Category: Lunch Entree

Recipe #CHO7

Canned black beans, drained, low sodium	3 lb 6 oz	1 qt 3 1/2 cups (12 No. 10 can)	6 lb 12 oz	3 qt 3 cups (1 No. 10 can)	
Chobani Greek yogurt		2 cups		4 cups	
Cornstarch		2 Tbsp		4 Tbsp	7. Portion with 4 oz ladle (1/2 cup).
Reduced fat Cheddar cheese, shredded (optional)	1 lb 8 oz	1 qt 2 cups	3lb	3qt	8. Garnish with cheese (optional).

Serving Size:	Yield:	Volume:
1/2 cup (4 oz)	50 Servings:	50 Servings:
	16 lb 4 oz	1 gallons 2 1/4 quarts
	100 Servings:	100 Servings:
	32 lb 8 oz	3 gallons 2 cups

Nutrition Facts

Serving Size (193g)
Servings Per Container

Amount Per Serving

Calories 140	Calories from Fat 40
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	% Daily Value*
Total Fat 4.5g	7%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 220mg	9%
Total Carbohydrate 11g	4%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 16g	

Vitamin A 0% • Vitamin C 4%
Calcium 4% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Recipe Title: Pumpkin Spice Cake with Chobani Yogurt Cinnamon Icing

Recipe Category: Dessert

Recipe #CHO9

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 12 oz	3 ½ cups	3 lb 8 oz	1 qt 3 cups	1. Combine sugar, margarine or butter, and vanilla in mixer with paddle attachment for 5 minutes on low speed until smooth and creamy.
Butter OR Margarine, room temp.	12 oz	1 ½ cups	24 oz	3 cups	2. Slowly add egg whites and mix for 1 minute on low speed until blended. Scrape down the sides of bowl.
Vanilla		1 Tbsp		2 Tbsp	3. Add yogurt and pumpkin puree and mix on low for 1 minute.
Frozen egg whites, thawed OR Fresh large egg whites	8 oz	1 cup OR 8 each	1 lb	2 cups OR 16 each	4. In a separate bowl, combine flour, baking soda, cinnamon, cloves and nutmeg.
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	5. Add dry ingredients to the creamed mixture, alternating with the lowfat milk. DO NOT OVERMIX.
Baking soda		1 Tbsp 2 tsp		3 Tbsp 1 tsp	6. Pour 7 lb 4 oz (approximately 1 gal) of batter into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Ground cinnamon		1 Tbsp		2 Tbsp	7. Bake: Conventional oven: 350° F for 25-30 minutes Convection oven: 325° F for 20 minutes When done, cake will spring back when lightly touched.
Ground clove		1 ½ tsp		1 Tbsp	8. Cut 5 x 10 (50 pieces per pan).
Ground nutmeg		1 tsp		2 tsp	9. Frost with Chobani Yogurt Cinnamon Icing (C-29).

Recipe Title: Pumpkin Spice Cake with Chobani Yogurt Cinnamon Icing

Recipe Category: Dessert

Recipe #CHO9

Lowfat 1% milk	2 cups	4 cups
Chobani Greek yogurt, 0% fat	2 cups	2 cups
Pumkin puree, canned	2 cups	2 cups

Notes:

Serve with Chobani Yogurt
Cinnamon Icing

Serving Size:	Yield:	Volume:
1, 2" square piece (2 oz)	50 Servings:	50 Servings:
	7#	1 steamtable pans
	100 Servings:	100 Servings:
	14#	2 steamtable pans

Nutrition Facts

Serving Size (73g)	
Servings Per Container	
Amount Per Serving	
Calories 180	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 140mg	6%
Total Carbohydrate 30g	10%
Dietary Fiber 1g	4%
Sugars 17g	
Protein 4g	
Vitamin A 30% • Vitamin C 0%	
Calcium 2% • Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Recipe Title: Chobani Yogurt Cinnamon Icing

Recipe Category

Recipe #CHO10

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chobani Greek Yogurt, 0%		1 qt		2 qts.	1. Line a conical sieve with three layers of cheesecloth. Place Chobani Greek yogurt inside and press a piece of plastic wrap on the surface of the yogurt. Place a full 32 oz. container of Chobani on top of the plastic wrap (this will speed up the straining process). Place sieve over a tall container to catch the whey as it strains. Refrigerate and allow to strain for 6 hours. Remove from cheesecloth.
Butter, softened		½ cup		¼ cup	
Powdered sugar		2 cups		4 cups	
Vanilla		1 Tbsp		2 Tbsp	
Cinnamon		1 Tbsp		2 Tbsp	
salt		¼ tsp		½ tsp	
Notes:					2. Combine strained yogurt, softened butter, powdered sugar, vanilla, cinnamon and salt in a mixer. Whip for 5 minutes.
Serve with Spiced Pumpkin Cake					
Serving Size:	Yield:		Volume:		
.75 oz	50 Servings:		50 Servings:		
	1 qt. covers 1 sheet pan		1 qt.		
	100 Servings:		100 Servings:		
	2 qts covers 2 sheet pans		2 qts.		

Nutrition Facts

Serving Size (26g)
Servings Per Container

Amount Per Serving

Calories 45	Calories from Fat 15
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% Daily Value*

Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 20mg	1%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 2g	

Vitamin A 2%	• Vitamin C 0%
Calcium 2%	• Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Nutrition Facts			
Serving Size (26g)			
Servings Per Container			
Amount Per Serving			
Calories 45		Calories from Fat 15	
		% Daily Value*	
Total Fat 2g		3%	
Saturated Fat 1g		5%	
Trans Fat 0g			
Cholesterol 5mg		2%	
Sodium 20mg		1%	
Total Carbohydrate 6g		2%	
Dietary Fiber 0g		0%	
Sugars 5g			
Protein 2g			
Vitamin A 2%		• Vitamin C 0%	
Calcium 2%		• Iron 0%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

CHOBANI PRODUCT LISTING

Champions 4oz



FLAVOR
Honeyana

UNIT CODE
8-94700-01054-0



FLAVOR
Orange Vanilla

UNIT CODE
8-94700-01059-5



FLAVOR
Vanilla Chocolate Chunk

UNIT CODE
8-94700-01047-2



FLAVOR
Verryberry

UNIT CODE
8-94700-01053-3

6oz



FLAVOR
0% Plain
0% Vanilla
0% Honey
0% Strawberry
0% Blueberry
0% Peach
0% Lemon
2% Pineapple
2% Passion Fruit
0% Raspberry
0% Pomegranate
0% Black Cherry
0% Apple Cinnamon

UNIT CODE
8-94700-01001-4
8-94700-01002-1
8-94700-01003-8
8-94700-01004-5
8-94700-01005-2
8-94700-01006-9
8-94700-01009-0
8-94700-01010-6
8-94700-01011-3
8-94700-01012-0
8-94700-01015-1
8-94700-01016-8
8-94700-01017-5

FLAVOR
2% Plain
2% Strawberry-Banana
2% Mango
0% Blood Orange
2% Black Cherry
2% Blood Orange
2% Banana
0% Pear
2% Plum
2% Blueberry
2% Strawberry
10% Plain

UNIT CODE
8-94700-01031-1
8-94700-01032-8
8-94700-01033-5
8-94700-01034-2
8-94700-01035-9
8-94700-01036-6
8-94700-01044-1
8-18290-01202-9
8-18290-01203-6
8-18290-01214-2
8-18290-01215-9
8-94700-01061-8

CHOBANI®
| FOODSERVICE |

CHOBANI PRODUCT LISTING

16oz



FLAVOR

0% Plain

0% Vanilla

2% Mango Blended

0% Peach Blended

2% Plain

2% Vanilla Chocolate Chunk Blended

2% Pineapple Blended

0% Blueberry Blended

0% Black Cherry Blended

UNIT CODE

8-94700-01007-6

8-94700-01008-3

8-94700-01018-2

8-94700-01029-8

8-94700-01037-3

8-94700-01045-8

8-94700-01046-5

8-94700-01055-7

8-94700-01056-4

32oz



FLAVOR

0% Plain

0% Vanilla

0% Strawberry

2% Plain

UNIT CODE

8-94700-01013-7

8-94700-01014-4

8-94700-01026-7

8-94700-01043-4

CHOBANI®
| FOODSERVICE |

